

Street Style
Bubble Waffle Maker

**giles &
posner[®]**

INSTRUCTION MANUAL

Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.
Do not use this appliance outdoors.
Do not store the appliance in direct sunlight or in high humidity conditions.
Do not move the appliance whilst it is in use.
Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.
Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.
Always unplug the appliance after use and before any cleaning or user maintenance.
Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.
Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
Use of an extension cord with the appliance is not recommended.
This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
This appliance is intended for domestic use only. It should not be used for commercial purposes.
The outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the waffle maker from the mains power supply and check that it has fully cooled.

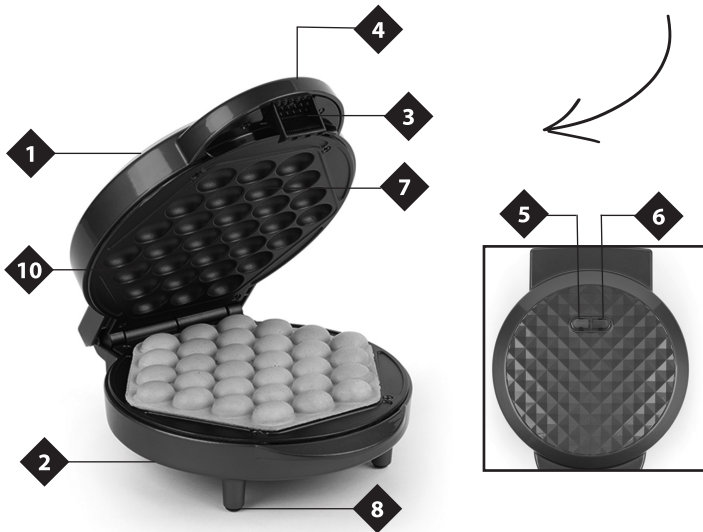
STEP 1: Wipe the waffle maker housing with a soft, damp cloth and dry thoroughly.

STEP 2: Remove baked-on food by applying a small amount of warm water mixed with a mild detergent to the non-stick coated cooking plates, then wipe them clean with a paper towel. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the waffle maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the waffle maker or its accessories, as this could damage the surface.

Note: The waffle maker should be cleaned after each use.

Description of Parts



1. Upper housing
2. Lower housing
3. Handle lock
4. Cool-touch handle

5. Green power indicator light
6. Red ready indicator light
7. Non-stick coated cooking plates
8. Non-slip feet

Instructions for Use

Before First Use

Clean the unit as outlined in <Care and Maintenance>.

Note: When using the waffle maker for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the waffle maker.

Using the Bubble Waffle Maker

Before each use, carefully apply a thin coat of cooking oil to the non-stick coated cooking plates, rubbing it in with a paper towel. This will help to prolong the life of the non-stick coating and stop the waffle from sticking.

STEP 1: Prepare the waffle batter.

STEP 2: Plug in and switch on the waffle maker at the mains power supply. The green power indicator light will illuminate, signalling that the waffle maker has been switched on and is heating up.

STEP 3: Preheat the waffle maker for approx. 4 minutes. The red ready indicator light will illuminate once the required temperature has been reached.

STEP 4: Carefully open the lid using heat-resistant oven gloves.

STEP 5: Pour some of the batter into the centre of the lower non-stick coated cooking plate and then carefully close the lid. To avoid spillages, slowly pour a small amount of the batter into the centre of the plate and wait for it to evenly distribute before adding more.

STEP 6: Cook for approx. 4–10 minutes or until golden brown; check periodically by carefully opening the lid using heat-resistant gloves. Avoid opening the waffle maker before 4 minutes of cooking, as this will prevent bubbles from forming. If needed, the waffles can be cooked a little while longer, until they are browned to preference.

STEP 7: Once cooking is complete, use heat-resistant oven gloves to carefully open the lid and then remove the waffles with a heat-resistant plastic or wooden spatula.

When creating multiple batches of waffles, close the lid after removing each batch to maintain the heat.

STEP 8: Switch off and unplug the waffle maker from the mains power supply. Leave the lid open and allow to cool.

Note: Do not overfill the non-stick coated cooking plate; the batter will expand whilst cooking. It is recommended to fill each well by $\frac{2}{3}$. Always preheat the non-stick coated cooking plates before starting to cook. During use the red ready indicator will cycle on and off to indicate that the waffle maker is maintaining the temperature.

Caution: Exercise caution during cooking; the waffle maker will emit steam.

Warning: The waffle maker and cooking plates get very hot during use; always use oven-resistant gloves to avoid injury.

Hints and Tips

1. If using a batter, slowly pour a small amount into the non-stick coated cooking plates and wait for it to distribute evenly before adding more, to avoid the risk of overfilling.
2. Sieving dry ingredients, such as flour, will help to make a smooth consistency and avoid any lumps.
3. Avoid opening the waffle maker during cooking, as it will allow heat to escape and prevent bubbles from forming.
4. The best indicator as to when waffles are ready is when steam stops escaping from the waffle maker.
5. Always use butter or cooking oil to precondition the non-stick coated cooking plates. Not only will this help to protect the non-stick coating, it will also make it easier to remove the cooked waffles.
6. Using heat-resistant plastic or wooden utensils will help to protect the non-stick coating.
7. If short of time, prepare the ingredients in advance so that all that is left to do is cook the waffles.

Storage

Check that the waffle maker is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the waffle maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK2551G

Input: 220–240 V ~ 50/60 Hz

Output: 800–1000 W

Recipes

Home-made waffles are quick and easy to make with the Bubble Waffle Maker. A comforting treat for any occasion, they can be enjoyed at any time of the day, whether it be for breakfast, lunch or even dinner.

Waffles don't have to be sweet! They can be savoury or healthy treats and can be topped with almost any type of food! There are endless recipes!

Basic Bubble Waffle

Ingredients

120 g self-raising flour
100 g sugar
2 eggs
50 ml evaporated milk
2 tbsp cornflour
1 tbsp custard powder
1 tsp vegetable oil
2 tsp vanilla extract

Method

Place all of the ingredients into a large bowl and mix together until a smooth batter is formed. Spoon the mixture sparingly into the centre of the non-stick coated cooking plate. Close the lid and cook for approx. 4 minutes or until golden brown. Present in a serving cone with ice cream and a topping of your choice.



Chocolate Bubble Waffle

Ingredients

120 g self-raising flour
100 g sugar
2 eggs
50 ml evaporated milk
2 tbsp cornflour
1 tbsp cocoa powder
1 tsp vegetable oil

Method

Place all of the ingredients into a large bowl and mix together until a smooth batter is formed. Spoon the mixture sparingly into the centre of the non-stick coated cooking plate. Close the lid and cook for approx. 4 minutes or until golden brown. Present in a serving cone with ice cream and a topping of your choice.



Sweet Recipe Suggestions

Fillings

Vanilla ice cream
Double chocolate ice cream
Matcha ice cream

Freshly whipped cream
Frozen yoghurt
Strawberry sorbet

Toppings

Strawberries
Raspberries
Blueberries
Banana
Mango
Pecans
Chopped hazelnuts
Coconut
Almonds
Toffee popcorn
Sweet popcorn
Salted popcorn
Fudge chunks

Cookie dough
Chocolate straws
Strawberry laces
Gummy bears
Biscuit
Chocolate sprinkles
Rainbow sprinkles
Yoghurt chips
Granola
Chocolate brownie chunks
Mini marshmallows
Icing sugar

Sauce

Salted caramel
Chocolate-hazelnut spread
Golden syrup

Butterscotch
Honey
Raspberry coulis

Savoury Recipe Suggestions

Fillings

Avocado and scrambled egg
Smoked BBQ pulled pork
Smoked salmon and cream cheese

Cheese and ham
Full English breakfast (egg, sausage, bacon,
beans and hash brown)

Connection to the mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured BLUE is the NEUTRAL and must be connected to the terminal marked N or coloured BLACK.

The wire coloured BROWN is the LIVE wire and must be connected to the terminal marked L or coloured RED.

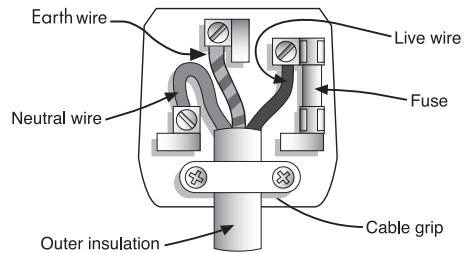
The wire coloured GREEN/YELLOW must be connected to the terminal marked with the letter E or marked \perp .

On no account must either the BROWN or the BLUE wire be connected to the EARTH terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt consult a qualified electrician who will be pleased to do this for you.



Non-rewireable mains plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug - DISCONNECT IT FROM THE MAINS and then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.gilesandposner.com

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles and Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

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Manufactured by:
UP Global Sourcing UK Ltd.,
Victoria Street, Manchester
OL9 0DD, UK.
Made in China.

Please retain all instructions for future reference.

Made in China.

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